



Le Menu Du 14 Juillet 2022
'Bastille Day'
DINNER

Les Entrees

Soup à l'Onion 10

Les Rillettes de Cholet

Duck Confit and Pork Rib Paté with Country Toast 13

Escargots de Bourgogne Farcis

Garlic Butter Escargots in Shell 11

Foie Gras au Torchon 16

Vichyssoise Soup

Cold Potato Leek with Crème Fraiche 10

Heirloom Tomato Salad

Arugula with Croutons Basil Oil and Roquefort Cheese 16

Frog Legs Provencale

Toasted Brioche, Garlic Parsley Butter 16

Salad Verte de Maison

Green Salad with French Beans and Balsamic Dressing 10

Moules Mariniere

Steamed Mussels with Crème Fraîche 15

Roasted Beet and Goat Cheese Salad

with Walnut Dressing 13

Six Huitres Mignonette

Oysters on the Half Shell 14

Plats de Resistance

Poulet Rotis a la Fleur de Sel,

Roasted Chicken Breast with Basil Oil Mashed Potatoes 24

Choucroute

Knackwurst and Bauernwurst Sausage with Sauerkraut 21

Cassoulet de Toulouse

Braised Duck Leg Confit, Garlic Sausage, and White Beans 32

Steak au Poivre Pommes Frites

with Green Peppercorn Sauce and French Fries 32

Day Boat Haddock “Provençale” Basil Aioli

Roasted Heirloom Tomatoes with Niçoise Olives 32

Ris de Veau aux Champignons

Braised Sweetbreads with Mushrooms and Fingerling Potatoes 34.00

Pan Seared Halibut with Absinthe Caper Beurre Blanc

Mushroom Duxelle and Asparagus 38

Margret de Canard aux Framboises

Raspberry Glazed Duck Breast and Reggiano Risotto 35

Lapin a la Moutarde

Braised Dijon Mustard Rabbit with Fingerling Potatoes 32

Atlantic Salmon Truffle Honey Peaches

Almonds Jasmine Rice and Asparagus 33